

Protecting Peach Trees in Winter.

Among the many obstacles in the way of maintaining peach orchards long in good bearing condition, is the effect which extremely cold weather has upon the trees. The peach is a tender variety. It is susceptible to meteorological changes. It frequently happens that in particular localities all the peach trees are killed or damaged during one winter.

The Missouri Experiment Station has been investigating this subject and has tested several methods of protecting peach trees in winter and Professor Whitten has lately reported the results. He says winter-killing of the fruit buds of the peach is usually due to the unfavorable effects of freezing, after they have been stimulated into growth by warm weather during winter or early spring. The early swelling and growth of the buds is due to the warmth they receive from the sun on bright days, is practically independent of root action, and may take place on warm, sunny days in winter, while the roots are frozen and dormant.

Shading or whitening peach trees to prevent their absorbing heat on sunny days, opposes growth of the buds, and is, consequently, a protective measure. Whitening the twigs and buds by spraying them with lime whitewash is, on account of its cheapness and beneficial effects, the most promising method of winter protection tried at the station.

The Sorghum Sugar Industry.

A petition to enjoin the foreclosure of a mortgage on the Fort Scott sorghum sugar factory reminds Kansas people what a hard time the sorghum industry has had to get as far as it did.

The writer of this had his first experience with Chinese sugar cane (sorghum) in 1861, when he made several barrels of first-class sirup, and the next spring found some nice brown sugar in the bottom of one of the barrels. Ever since he came to Kansas he has been a believer in sorghum. He remembers well the first meetings held in the State to arouse an interest in the subject of making sugar here at home from our own cane. He watched every effort in that direction, and when factories were at last actually at work it seemed that with the aid of State and national bounty the business ought to succeed. But they are all gone, even to what many of us had hoped would be a monument to the energy and public spirit of W. L. Parkinson.

The trouble—and we all see it now—was that a successful operation of a sorghum sugar factory requires more cash capital than any of our people could command. Let a company of experienced sugar men, with half a million ready money to start with, and an equal amount of reserve capital to draw upon, go into the business of making sorghum sugar in Kansas and it will be able to duplicate its enterprise in ten years.

Kansas Kaffir Corn in England.

The order from London (England) for Kansas Kaffir corn received by a Wichita grain dealer is encouraging. The writer says he has been unable to get any considerable quantity, though he could have placed many hundred carloads lately if he had been able to purchase it. The twenty cars which he used in introducing the grain graded better than that brought from France, Persia, Syria or Smyrna.

The price has fallen some of late, 60 cents a bushel, or \$4.80 a quarter (eight bushels) being the present—enough if it last, to pay better than 15-cent Indian corn.

This is a matter well worth the consideration of Kansas farmers. Our soil, more especially in the western portion of the State, is peculiarly well adapted to the growth of Kaffir corn. The climatic conditions there are such that Kaffir and other varieties of the sorghum genus grow readily and mature well, while many plants with which eastern farmers are familiar, would not mature one year in five.

The fodder of Kaffir is good rough feed for horses, cattle and sheep, the seed when crushed is excellent for hogs and horses. The cost of raising it is not as great as that attending the production of heavy, tall, yellow corn, while the average yield of seed is about the same. And now that a market is opening abroad for it there is that additional inducement to our farmers to raise it in larger quantities.

The Beardon Process Butter.

Dr. Salmon, chief of the National Bureau of Animal Industry, has been examining the Beardon process of butter-making, which consists of churning a quantity of butter with cream. After having subjected samples to careful an-

alytical tests, an expert says this kind of butter cannot be classified as creamery, imitation creamery, factory or dairy butter, and we have no grading on any other kind of butter except these kinds. I find these samples poor in flavor; the grain is badly broken, showing that it has been much overworked, and is very salty—consider it unfit for table use; only use that could be made of it would be to a cheap class of bakers' trade.

Dr. Salmon reports as follows: "By following the directions in the patent and using the quality of cream which one would naturally take for this purpose, a product will be obtained which resembles butter in some respects. It does contain, as claimed, a little more of the phosphatic and other elements that supply the tissue wants of the human body, than is found in good butter, but dairymen endeavor to wash and work these elements out of their butter because they furnish food for bacteria which cause the butter to spoil. As human food, the product cannot be said to be better than butter, for the reason that it contains less fat and more water. The slight increase in nitrogenous constituents amounts to little, from this standpoint, as the same can be obtained in much cheaper and better form in milk.

Farm Notes.

The probable corn average for 1897 is now put at 23.7 bushels per acre, for the United States.

In the drought-stricken parts of Ohio, farmers have found poultry a profitable crop. One farm at Winchester has shipped 7,000 turkeys and it is estimated that 25,000 will be marketed in other counties.

A formerly-of-Kansas man now in London, writes to an old acquaintance in Wichita for a lot of Kaffir corn. He says the Kansas article is superior to that which he receives from Persia and Smyrna.

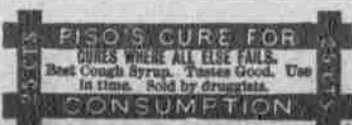
Chicago Drovers' Journal thinks sheepmen should feel very well satisfied with present prices when compared with a year ago. Sheep are \$1@1.50 higher than this time last year, a very gratifying difference. This improvement has encouraged an unusual demand for feeding sheep, for it is evident that many believe that prices will continue upward. Those who bought early, when prices were low, will have two good chances to come out ahead. First, because they got their sheep cheap, but chiefly because they will be ahead of the procession when the fed sheep begin to flood the market.

James L. Harris, of the Union stock yards, Chicago, having completed a trip over Missouri, Kansas, Colorado, Nebraska and Iowa, says 25 per cent. more cattle and 35 per cent. more sheep will be fed this season in the corn belt States than ever before. Swift & Co. alone have 310,000 sheep on feed, mostly in Nebraska, and at Fort Collins, Col., 200,000 sheep are being fed. He says there are 5,000,000 sheep and 2,500,000 cattle being fed in Nebraska alone, and that Missouri, Kansas, Nebraska and Iowa will control the meat supply. Nebraska is getting most of the Texas feed cattle, there being 65,000 head now on feed along the Northwestern road.

The State of Washington shipped its first load of apples east last week. The Seattle Post-Intelligencer announces with commendable pride, because, as it says, this shipment is regarded as the entering wedge which will result in opening the markets of the East to Washington fruit. Conditions are such in that State that all crops, especially the apple crop, maintain a higher percentage of success than in any other section of the union. Fruit growers believe that as the demand for Washington apples in the East increases—as it is bound to do when their excellent quality is known—a steady market will be found for the surplus products of the Washington orchards.

"Among the Ozarks."

"The Land of Big Red Apples" is an attractive and interesting book, handsomely illustrated with views of south Missouri scenery, including the famous Olden fruit farm of 3,000 acres in Howell county. It pertains to fruit raising in that great fruit belt of America, the southern slope of the Ozarks, and will prove of great value, not only to fruit-growers, but to every farmer and home-seeker looking for a farm and a home. Mailed free. Address J. E. Lockwood, Kansas City, Mo.



A Successful Kaffir Poet.



Muga-Mug takes his poem to the editor.



And gets two bones for it.—New York Journal.

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